

COCKTAILS

SANTA MARTA SPECIALS 16

Sloegroni | plymouth sloe gin, palo, bitter patroni, rhubarb bitters

Green Mojito | bacardi, mint smoothie, mango soda

Junglebird | campari, brugal rum, pineapple, lime

Frosty Paloma | ibika tequila, bitter petroni, grapefruit syrup, lime, lime salt

Espresso Martini | absolut vanilla vodka, kahlúa, espresso

Santa Marta Sour | ojo de isla mezcal, cucumber infused pisco, lemon, egg white

'Kiss the Boys Goodbye' | brandy, plymouth sloe gin, egg whites, lemon

Ibizan Scaffa | hierbas, brandy, angostura bitters, no ice

Afternoon Tea | milk-washed drambuie, vodka, earl grey syrup, lemon

Piña Colada | spiced rum, coconut cream, pineapple juice

SPRITZ & SANGRIA

Aperol Spritz | aperol, cava, soda 15

Spring Fever | strawberries, elderflower syrup, lemon juice, rose cava 15

Pimm's | lemonade, fresh fruit, mint & cucumber 12.5 | jug 30

Sangria | red wine, white wine, cava 12.5 | jug 30

Cava 12.5 | jug 35

champagne jug 100

ALCO-NO-HOL COCKTAILS 15

Nogroni | seedlip spice gin, lucano, undone orange bitters

Nospresso Martini | seedlip spice gin, spiced almond milk, espresso

Pina Nolada | griffard oo rum, coconut cream, pineapple juice

BREAKFAST BEVERAGES

BOOZY BREAKFASTS

Bloody Mary humo chipotle liqueur, absolut peppar vodka, tomato juice, spices 16

Pink Lady peach puree, rose cava 8

JUCES & SMOOTHIES

Ginger & Turmeric Shot 5

Ginger & Turmeric Juice apple juice, lemon, honey 9

Green Juice apple, kale, celery, cucumber, honey 9

Watermelon & Lime watermelon juice, lime juice, sugar 9

Fresh Mint Lemonade 8

Fresh Orange Juice 8

Frappé vanilla | hazelnut | cinnamon | caramel | hazelnut sugar free 8

HOT DRINKS

Coffee

espresso | cortado 3.5 americano | café con leche | cappuccino 4

double espresso 4.5 latte macchiato 5

syrup shot 2

Pot of Tea 4

english yorkshire | earl grey | green | sweet ginger peach | chamomile

mint infusion | apple, cinnamon & vanilla | rooibos

Fresh Mint Tea 5

Matcha tea | latte 6

Chai tea | latte 6

Hot Chocolate whipped cream 6

Espresso Affogato 7

BREAKFAST, BRUNCH & CAKE

10.00 to 12.00

BREAKFAST TOASTS 11

Burrata, sobrasada, honey

Iberian ham, gratin payoyo cheese, bechamel

Ricotta, pesto, confit tomatoes v

Guacamole, poached egg, seeds v

Goats cheese, sun-dried tomatoes, pistachio cream v

Avocado, tahini, seeds, chili vinaigrette ve

Additions avocado 3 | Iberian ham 5 | ricotta 3 | gluten-free bread 2 | egg 3 | chicken 3

SANTA MARTA SPECIALS

Eggs Benedict, spinach, pine nuts, pancetta 16.5

Carbonara egg croissant, pancetta dusting, beetroot pâté 15

Smoked salmon blini, beetroot tartar, dill yogurt, capers, caviar 18

Banana and oat bread, guacamole, cilantro 14.5 ve

Crispy bacon pancakes, caramelized banana, maple syrup 16

Pistachio pancakes, fresh berries, dulce de leche, cookie crumble 15

French toast, red berry compote, pecans, caramelized banana, honey 15

HEALTH CONSCIOUS

Fresh seasonal fruit platter 15 ve

Vegan coconut yogurt bowl, dragon fruit, mango, granola, coconut crunch, peanut butter 14 ve

Acai bowl, granola, mango yogurt, pineapple, kiwi, passion fruit, pistachio cream 14 ve

Our homemade cake section, made by our pastry chef Bianca, please ask our team

If there is anything you can't or don't like to eat, please let us know so we can help you choose your favourite dish

v | vegetarian ve | vegan

LUNCHTIME

QUICK & SMALL BITES

Smoked sardines, bread, tomato 9.5

Boquerones, garlic bread, salmorejo 10

Cantabrian anchovy brioche, truffle butter 11.5

Salted almonds 6 ve

Pigs ear, mojo sauce 9.5

GOURMET SANDWICHES

Available until 6pm

All served on our brioche bread made on site by our pastry chef, Bianca

Roast beef, mustard mayonnaise, pickles, rocket, cheddar, sun-dried tomato 24

The club, roast turkey, chicken & egg mayonnaise, smoked bacon, cheddar cheese 25

Falafel, beetroot hummus, rocket, pico de gallo, yogurt mint sauce, red cabbage, mango 22 ve

Smoked salmon, dill yoghurt, rocket, capers, cucumber 24

RECOMMENDED SIDES

Rosemary potatoes 8 Green salad 8 French fries 7

Confit red peppers 8 Padron peppers 8.5

Smoked courgette, romesco 7 Coleslaw 7 Swiss cucumber salad 8

Russian salad 9

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ALL DAY MENU

APPETISERS

- Sourdough cob, olives, aioli 8 v
- Sauteed calamari, garlic, parsley, saffron aioli 23
- Cod & sobrasada fritters, tartar sauce 20
- Croquetas selection | Prawn & squid in ink | Mushrooms & truffle v 20
- Patatas bravas 15 ve
- Iberian ham, walnut bread, grated tomato 35
- Galician scallops, pico de gallo, mango pearls, jalapeño gazpacho 26
- Smoked artichokes, crispy Iberian pork loin, fresh truffle, egg yolk 26
- Tempura eggplant, beetroot hummus, molasses 18 ve
- Oxtail brioche, caramelized onion, pico de gallo, truffle mayonnaise, avocado mojo sauce 24
- Seabass carpaccio, tiger's milk, red onion, sweet potato puree, plantain, crispy corn 26
- Gazpacho, melon, Iberian ham 18 ve available
- Steak tartare, potato chips, toast 30

SALADS

- Bluefin tuna escabeche, Ibizan tomato, red onion, piparra juice, Kalamata olives 25
- Goats cheese, prawn, asparagus, cherry tomato, hazelnut, pinenut, raisin, vinaigrette 24
- Grilled gem lettuce, parmesan, capers, bacon, smoked chicken, Caesar dressing 24
- Mixed salad, avocado, tuna, egg, olives, vinaigrette 22 ve available
- Greek tomato salad, herb dressing, cucumber, feta, red onion, tapenade, pumpkin seeds 22 v | ve available

OUR RICES

- Rice 'a la llauna', octopus, prawn, paprika alioli 35
- Meloso de matanzas rice, pork, pabrassus mushroom 28

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ALL DAY MENU

MAIN COURSE

- Sautéed calamari, crispy bacon, samphire, sobrasada, rosemary potatoes 30
- Seared tuna, spiced pineapple carpaccio, wakame seaweed, strawberry, smoked chili mayonnaise 33
- Pappardelle, braised beef cheek, Iberian chorizo, smoked tomatoes, demi-glace 26
- Beetroot & mint risotto, pistachio romesco 26 ve
- Smoked aubergine, beetroot hummus, crispy kale, sweet potato puree, coconut yogurt 24 ve
- Chicken cannelloni, mushroom béchamel, fresh truffle, vanilla sweet potato cream, demi-glace 28
- Rack of lamb, herb crust, asparagus, rosemary potatoes, mustard onions, mojo verde 36
- Crispy pork belly, aligot potatoes, kale, mushroom, port reduction 29
- Lemon chicken leg, sweet potato puree, caramelized onions, broccoli, sobrasada 29

FISH & GRILL

- Sirloin steak, café de paris butter 45
- Classic hamburger, angus beef, crispy bacon, smoked cheddar, burger sauce 23
- Veggie burger, artichoke & mushroom burger, aubergine, fennel, pico de gallo, burger sauce 20 ve
- Bilbao style fillet of seabass 35
- Fillet of grouper, fried garlic, confit tomatoes 38

Fresh fish depending on availability, recommended for two

Salt baked seabass 80

Bilbao style turbot 75

ACCOMPANIMENTS

- Rosemary potatoes 8 Green salad 8 French fries 7 Chilli broccoli 7
- Roast carrots, mustard 7 Cauliflower gratin 7 Confit peppers 8 Padron peppers 8.5
- Smoked courgette, romesco 7 Potato aligot 7 Coleslaw 7 Swiss cucumber salad 8
- Russian salad 9 Patatas a lo pobre 7

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CHILDRENS MENU

We aim to provide children with fresh and balanced dishes, including vegetables and lowering salt levels where possible.

FOR THE SMALLER CHILDREN

Side of vegetables available on request

Chicken fingers with French fries 13.5

Pesto pasta 14

Pasta in tomato sauce 14 v

Pasta bolognese 14

Pizza with choice of toppings tomato | cheese | ham | mushroom | chicken | onion 14

Ham & cheese sandwich with French fries 13

Cheeseburger with French fries 14.5

Fish fillet with steamed vegetables & rice 18.5

FOR THE YOUNG ADULTS

Caesar salad with bacon, smoked chicken, parmesan & croutons 17

Roasted lemon chicken with seasonal vegetables & rosemary potatoes 22

Chicken cannelloni 22

Mini sirloin steak with vegetables & potato chips 25

Pappardelle pasta carbonara 18

Egg & chicken mayonnaise sandwich with French fries 17

Roast beef & cheddar sandwich with French fries 17

DESSERTS

Fresh fruit plate, mango sorbet 10 ve

Hazelnut profiterole, hot chocolate, dulce de leche ice cream 10 v

Ice cream selection 1 scoop 3.5 | 2 scoops 5 | 3 scoops 6

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ALL DAY MENU

DESSERTS

Grilled strawberries, white chocolate, almond biscotti, meringue, matcha tea ice cream 13 v

Spanish torrija, coffee ice cream, cafe caleta foam, kumquat marmalade 13 v

Baked apple, vanilla foam, salted caramel ice cream 13 v

Caramelized pineapple, coconut sorbet, rum jelly, mint granita 13 ve

Rum baba, pistacho tiramisú cream, vanilla ice cream 13 v

Chocolate cheesecake, violet ice cream 13 v

Hazelnut profiterole, hot chocolate, dulce de leche ice cream 13 v

Fresh fruit plate, mango sorbet 15 ve

Ice cream selection 1 scoop 3,5 | 2 scoops 5 | 3 scoops 6

Espresso affogato 7

DESSERT COCKTAILS 15

Ibizan Flip hierbas, brandy, whole egg

Irish Coffee jameson whiskey, coffee, cream

Spanish Coffee licor 43, coffee, cream

White Russian vodka, kahlúa, milk

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VINOS | WINES

VINOS ESPUMOSOS | SPARKLING WINE

Aula Cava Brut | España 6 | 29

Mas Candi Corpinnet Brut Nature | España 45

Juve & Camps Brut Reserva Familia 2018 | España 49

Alta Alella Laietà Gran Reserva Cava 2019 | España 59

Nyetimber Classic Cuvee | Inglaterra 99

Louis Roederer Brut Collection 242 | Francia 129 | magnum 269

Louis Roederer Brut Vintage Rose 2016 | Francia 199

Henri Giraud Dame-Jane Rose | Francia 239

Billecart-Salmon Blanc de Blancs Grand Cru | Francia 199

Billecart Elizabeth Rose 2009 | Francia 399

Louis Roederer Cristal 2015 | Francia 499

ROSE DE LAS ISLAS | ROSE OF THE ISLANDS

Ojo de Ibiza Rose, Ibiza | España 54

Ses Rotes Rose, Calet, Pinot Noir | Mallorca 31

Sincronia Rosat, Cabernet, Merlot | Mallorca 7 | 35

NATURAL VINOS NARANJA | NATURAL ORANGE WINES

Pell de Mas Perdut Vino Naranja, Muscat, Paralleda, Penedés | España 30

Matassa, Olla Blanc Vino Naranja Vin de France, Macabeu | Francia 53

VINO ROSADA | ROSE WINE

Oh my Baie 0.0%, Provenza | Francia 6.5 | 31

Viña Real Rosado, Viura, Tempranillo, Rioja | España 31

Les Valentines L'Effrontte, Provenza | Francia 6.5 | 31 | magnum 65

Domaines OTT Chateau De Selle, Provenza | Francia 99

Minuty rose, Provenza | Francia 60 | magnum 130

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VINOS | WINES

VINOS BLANCOS DE LAS ISLAS | WHITE WINES OF THE ISLANDS

Sincronia Blanco, Chardonnay, Prensall | Mallorca 31

Ca'n Verdura Supernova Moll Blanco, Prensall | Mallorca 49

SUPERNATURAL VINOS BLANCOS | NATURAL WHITE WINES

Son Llebre Ve d'Avior Blanc, Giro Ros, Malvasia, Prensall | Mallorca 49

Francois de Nicolay Bouzeron Blanc, Aligoté 2020 | Francia 79

VINO BLANCO | WHITE WINE

Martinsancho, Verdejo, Rueda | España 7 | 35

Nekeas, Chardonnay, Navarra | España 6.5 | 31

Mocén, Sauvignon Blanc | España 6.5 | 27

Blanc del Terrer, Macabeo, Tarragona | España 7 | 34

Alma de autor, Godello, Galicia | España 39

Sierra de Toloño, Viura, Rioja | España 39

Pazo de Rubianes, Albariño | España 54

Tokyo Gomez-Rojo La Malpagada, Albillo Mayor, Ribera del Duero 2020 | España 59

NUS del Terrer, Sauvignon Blanc, Tarragona 2019 | España 93

Davide Perfectionista, Godello 2021 | España 139

San Leonardo Vette Sauvignon Blanc | Italia 47

Chablis Grand Regnard 2022 | Francia 109

Domaine A Cailbourdin Silex Triptyque Pouilly-Fume 2019 | Francia 129

Mainson AMI Santenay 1er 'Cru Clos Rousseau' Chardonnay 2020 | Francia 149

Nik Weis St. Urbans Riesling | Alemania 53

Demorgenzon Reserve Chenin Blanc 2019 | South Africa 99

Konrad Sauvignon Blanc, Marlborough | New Zealand 48

Three Sticks Durell Vineyard Origin Chardonnay, Sonoma Coast 2019 | USA 163

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VINOS | WINES

VINOS TINTO DE LAS ISLAS | RED WINES OF THE ISLANDS

Blacknose, Monastrell, Syrah, Cabernet Sauvignon 2021 | Ibiza 99

Ojo de Ibiza Tierra Sur, Monastrell, Syrah | Ibiza 69

AN/2, Callet, Mantonegro, Syrah | Mallorca 49

Ca'n Verdura Son Agullo, Mantonegro, 2021 | Mallorca 109

VINO TINTO | RED WINES

Señorio de Libano Crianza Rioja | España 6.5 | 31

Bodegas Altún, Altún Rioja | España 37

Pago de los Capellanes Crianza, Ribera del Duero 2021 | España 79

López de Heredia Viña Tondonia Rioja Reserva 2011 | España 99

Pradorey Origen Antiguo Roble, Ribera del Duero | España 6 | 29

Altavins Almodi Garnatxa Peluda, Terra Alta | España 7 | 37

Preludio de Sei Solo, Ribera del Duero 2021 | España 94

Josep Grau Pedrabona, Priorat | España 66

Amancio 2017, Rioja | España 259

Mainson AMI Homard Blue Pinot Noir, Bourgogne | Francia 89

Louis Latour Pommard Epenots 2001, Pinto Noir, Bourgogne | Francia 229

Cantine Coppi Don Antonio, Primitivo 2017 | Italia 62

Elia Altare, Barolo 2020 | Italia 145

Ciacci Piccolomini d'Aragona, Brunello di Montalcino 2018 | Italia 155

I Sodi di San Niccolo, Umbria, Toscani 2019 | Italia 199

Domingo Molina Hermanos, Malbec 2019 | Argentina 43

Head High, Pinot Noir, Sonoma 2018 | USA 69

Worlds End If Six Was Nine, Cabernet Sauvignon, Napa Valley 2017 | USA 159

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